

Nyonya Fried Noodles Recipe

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Ingredients: Serves 4-5

3 tablespoons cooking oil
10 cloves garlic, peeled and finely chopped
1¼ tablespoons preserved soy bean paste (tau cheong)
600 ml (20 fl oz) water
300 g (10½ oz) mustard greens (choy sum), cut into 3-cm (1¼-inch) lengths
400 g (14 oz) small shrimps, shelled and de-veined
1½ tablespoons light soy sauce
1 tablespoon thick soy sauce
pinch of salt
2 teaspoons sugar
500 g (1 lb) fresh yellow noodles
400 g (14 oz) bean sprouts, tailed

Garnish:

2 red chilies
omelet, made from 2 grade A (60 g) each beaten eggs, cut into thin strips
2 sprigs coriander leaves (cilantro)
3 tablespoons crisp-fried shallots

Method:

Heat the cooking oil and saute garlic until fragrant. Add preserved soy bean paste and fry until oil surfaces. Stir in the water and bring the gravy to a boil. Add the mustard greens, shrimps, light and thick soy sauce. Season with salt and sugar. Add the noodles and cook for 4 minutes. Add bean sprouts and cook for 2½ minutes. Garnish with red chilies, omelet, coriander leaves (cilantro) and crisp-fried shallots and serve immediately with Rojak Nyonya.

Note: For convenience, you may prepare the gravy beforehand and heat it before adding the mustard greens.